



Baked Ziti

- 1 16 oz. package ziti (or penne pasta)
- 1 pound mild Italian TURKEY sausage (no pork, please)
- $\frac{1}{2}$ pound ground beef
- $\frac{1}{2}$ cup chopped onion
- 3 cups pasta or spaghetti sauce (approx. 28 oz)
- 1 16 oz package sliced mozzarella cheese
- $\frac{1}{4}$ cup grated Parmesan cheese

1. Cook pasta according to package directions. Drain and set aside.
2. Remove sausage from casing. Cook sausage, ground beef and onion in a skillet over medium heat, stirring until meat crumbles. Drain and return to skillet.
3. Stir pasta sauce and ziti into meat mixture. Lightly grease the aluminum pan. Layer ziti/meat mixture and mozzarella cheese so that there are 3 ziti layers and 2 cheese layers. Sprinkle Parmesan cheese over the top ziti layer.
4. DOUBLE COVER CASSEROLE WITH ALUMINUM FOIL.
5. Tape bottom portion of this page to casserole cover and freeze.

Please drop off your casserole(s) in the freezer in the All Saints Hall kitchen on Sundays, 8 a.m.-8:45 a.m. OR 9:50 a.m.-12 p.m. Do not deliver during the worship service. If you need to drop off during the week (M-F, 9am-4pm), please contact Kathy Young at 410-461-7793 PRIOR TO JANUARY 19 to arrange a time. Casserole-specific questions should be directed to Bonnie Sturm (bonnielesturm@gmail.com)

ST. JOHN'S EPISCOPAL CHURCH OUTREACH

Baked Ziti

1. Completely thaw double covered casserole before baking.
2. Preheat oven to 350 degrees and remove both covers.
3. Bake for 30 minutes or until casserole is hot throughout.